



CUISINE DE LAS AMERICAS

April 2019

## STARTERS

**NOLÉ guac 7.95**

*smoked pecans, charred tomato aioli*

**chips and salsa and cracklin's 5.95**

*okra pico de gallo, salsa roja, avocado salsa*

**chorizo and andouille queso 9.95**

*corn fried pickled okra, tortillas*

**nachos latinos 12.95**

*tasso, chicken verde, pickled jalapenos, red beans*

## MUNCHIES

**tres queso quesadilla 9.95**

*verde chicken, corn salsa*

**duck confit empanadas 9.95**

*charred pineapple salsa*

**chile verde chicken flautas 9.95**

*avocado, red bean salsa*

**blue crab street corn 8.95**

*lime aioli, creole cream cheese*

**bloody mary ceviche 10.95**

*mirliton, jicama, pickled vegetables*

**mexican bbq shrimp 12.95**

*modelo beer, ancho salsa*

## SOPAS & ENSALADAS

**NOLÉ tortilla soup 8.95**

*pecan smoked chicken, squash*

**mexican pork stew 10.95**

*cracklins, brabant potato, salsa verde*

**avocado salad 8.95**

*mango, tomatoes, jicama, queso fresco*

**ensalada de casa 4.95**

*agave vinaigrette, cotija, tomato raisins*

## TACOS

**crispy latin box taco 5**

*smoked brisket, mirliton, avocado salsa*

**pecan smoked carnitas taco 6**

*candied lime, cilantro*

**blackened chicken tinga taco 5**

*grilled pineapple, tomatillo salsa*

**beer battered local fish taco 6**

*spicy cabbage, avocado, lime creole cream cheese*

**corn fried oyster taco 9**

*chipotle tartar sauce, pickled okra*

## FLATBREADS

**smoked chicken 9**

*salsa verde, oaxaca cheese, pico de gallo*

**andouille and shrimp 12**

*adobe sauce, mirliton slaw, queso fresco*

**roasted mushroom 9**

*creole cream cheese, avocado, tomato raisins*

## PLATOS GRANDES

**al's southern bone-in fried chicken**

**fajitas 18.95**

*pickled cabbage, habanero ranch*

*\*substitute grilled chicken\**

**carne asada po-boy 11.95**

*chipotle, oaxaca cheese, mirliton slaw*

**crispy gulf fish torta 9.95**

*pickled jalapeño, jicama, crema*